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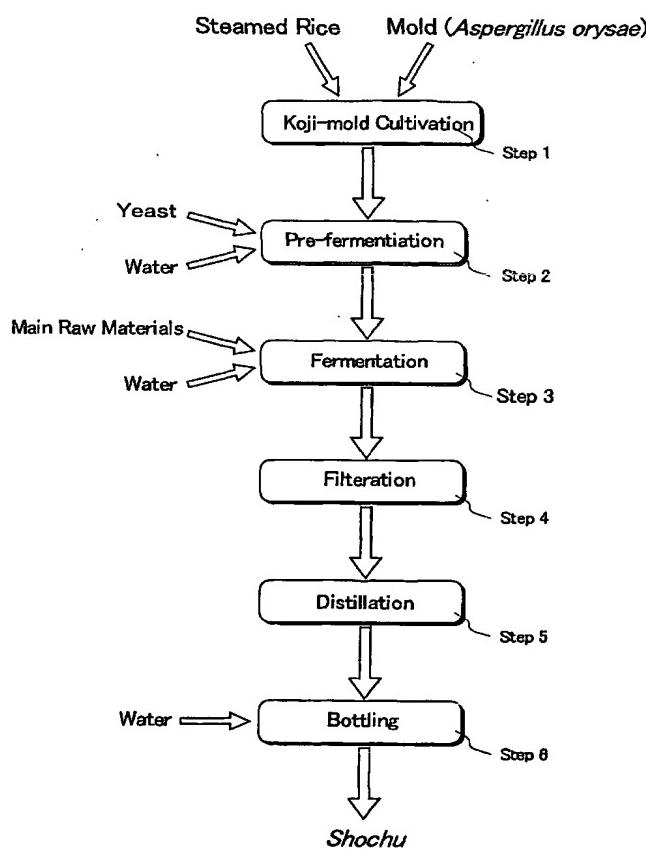
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(54) Title: METHOD OF MANUFACTURING SHOCHU



(57) Abstract: This invention's method of manufacturing shochu consists of the following steps: (1) cultivating koji mold (*Aspergillus oryzae*) upon and into steamed rice, (2) making starter mash by fermenting a mixture of the koji mold, yeast seeds, and water, (3) making mash by fermenting a mixture of the starter mash, steamed vegetable(s), and water containing 300 mg/kg-1,000 mg/kg of hydrogen carbonate ions, (4) filtrating said mash in order to separate its solid and liquid parts, and (5) distilling said liquid. Milk can be used in the fermentation process.



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